

Dinner Course

～ Autumn of Yokaze ～

【Aperitif】

～Autumn twilight～

Original Pear and Black Tea Cocktail

【Welcome dish】

～Autumn Harvest～

Autumn Vegetable & Truffle Cheese Dip

【Appetizers】

Autumn Terrine

【Pasta】

Conchiglie pasta with Saury from "Nemuro" and persimmon,
delicately scented with matsutake mushrooms

【Bread】

Baguette / Raspberry & blackcurrant bread / Walnut & fig bread
Served with "Hokkaido" butter

【Fish】

Flounder meunière from "Hokkaido" with sautéed mushrooms and chickpeas

【Meat】

Roasted duck breast from Takikawa, served with blueberry and port wine sauce

【Dessert】

Berry tiramisu with red wine sorbet and fruit jelly

【After-dinner beverages】

Coffee or tea

【Petit four】

Matcha terrine

¥13,884

(¥16,800 tax and service charge included)

Executive chef Nobuyori Kanazawa